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The trees also support incomparable wild orchids with strange flowers, and climbing or twining plants of every possible shape and color which are as graceful as they are delicate, which cross, intertwine and with their lianas form an inextricable jungle, a curtain of flowers, stems and foliage which moves at the whim of the winds and is so thick in certain spots that it casts an almost perpetual shadow (1).

(1) The exact nomenclature of these floral species is almost impossible to establish. We shall content ourselves with noting, among many others which are still unknown; the acacia, and principally the farnèse acacia; various kinds of lilacs; the double and single hibiscus, the African marigold and the zinnias, the lotus, the cockscomb, the marvel of Peru, the sunflower, several kinds of magnolias, syringa, camellias, etc.

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Various plants used for food, medicine and dye also grow in the forests, such as yams, taros, ginger, cardamom, annatto, curcuma, catechu (sisèc), Campeachy wood, wild indigo, etc., as well as trees and lianas which produce resins, oil lac, black and red lacquer, damarine (huile de bois), benzoin, wax, gums and rubber.

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Rice and maize are cultivated on the plateaus, low hills, mountainsides and in the valleys, as well as on the alluvial deposits of the Mekong. These form the basis of the natives' food supply and are essential elements in the manufacture of alcohol.

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The banks of the watercourses, which are covered by inundations every year and constantly fertilized by alluvial deposits, are [305] used for the cultivation of cotton, tobacco, indigo, castor oil plants, batatas, peanuts, manioc and vegetables and fruits such as onions, garlic, tomatoes, squash, melons, fennel, mustard, edible convolvuluses, sensitive d'eau, etc. In the gardens which are cultivated near the banks one also finds sugar cane, coconut palms, sugar palms, betel palms, latania palms, the poivrier bétel, the arborescent mulberry, peppers, coriander, mint, the citronella and [Illustration here] purslane. Here also are a large variety of fruit trees; banana trees (more than twenty-four varieties), cinnamon trees, fig trees, orange trees, tangerine trees, grapefruit trees, lemon trees, lime trees, pineapple trees, pomegranate trees, guava trees, mango trees, papaw trees, ebony trees (Diospyros ebenum), mangosteen trees, jack trees, durian trees, custard-apple trees, avocado trees, litchi trees, sapodilla trees (red balata), fayolliers (légumineuses), silk-cotton trees

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245 (bombax and callotropis), tamarind trees, jujube trees, cucumber trees, water chestnuts, etc.

In the north of Laos grow peach trees, plum trees, almond trees, [306] walnut trees, cherry trees, apple trees, pear trees, strawberry plants and medlar trees, the fruits of which are similar in taste to that of their counterparts in Europe, although they are neither as large nor as succulent as the latter.

On the edges of the forest, and sometimes even in the middle, there are also other wild fruit trees reminiscent of the plum tree, the cherry tree, the apple tree (a rose-apple tree with red or green fruits), the fig tree, the quince tree, etc. Their fruits have remained in a wild state or reverted to one because of a lack of adequate care, and are not edible. Their seeds, pits and stones have developed excessively, to the detriment of the pulp which remains tough, bitter or tasteless.

248 Finally, opium poppies, tea, ramie, hemp, etc. are cultivated
249 on the plateaus and in the high valleys.

Most European vegetables grow in Laos, in the gardens of the
241 Europeans. They are seeded at the end of the rainy season. Early varieties can be harvested and a new crop seeded well into July, but care must be taken to cover the beds during downpours, which occur frequently from May on.

134 The forests of Laos may have two characteristic forms, depending
137 on whether the soil is mountainous and composed of clay or limestone, or else flat or slightly sloped and sandy, rocky or stony. In the first case the soil has a high percentage of vegetable matter, is moist and rich in humus and consequently covered with thick forests (Dong or Pa). In the second case it has a low percentage of vegetable matter, is hot and poor in humus and is covered with light forestation (Khok or Pa-hang).

A table contained in the Appendices (No. XX) gives the nomenclature of some sixty varieties of trees on which we have information. In addition to the trees which we cite, we should also note the bamboos, rattans and banana trees.

There are some twenty varieties of bamboo, in which the stalks vary from the size of the little finger to as much as thirty or even thirty-five centimeters in diameter. They sometimes reach a height
824 of twenty meters. There are six or seven varieties of rattan of different grades and sizes, but they are used only for local needs. Among the many wild banana trees, a few varieties such as the "Kok-Koue-Kene" yield a sort of fiber rather like abaca.

137 [307] Although we are able today to evaluate the forest wealth of Laos approximately and to compute its immense commercial value,

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Coccus lacca, which secretes the lac to envelop its larvae.
In trade it appears in the form of half-cylindrical fragments, in 314
breakages (seed-lac), or else adhering to the branches of the tree on which it formed. The latter is lac on sticks, whence the English name stick-lac by which it is known in Far Eastern trading circles (2).

(2) Lac in its most widespread form--lac in shells (shellac)--is not found in Laos. It can easily be produced by boiling the preceding types in alkaline water.

This product is harvested by scavenging from trees which were seeded long ago and are scattered throughout the brush, and also by regular cultivation from a triennial tree, as will be seen below. The principal varieties of trees on which lac is found are the Ficus, the butées, the Croton, the Mimosa and the Acacia.
There are three kinds of lac: bright-colored lac (which colors a 314
moistened finger) in whole pieces, lac on wood and brown cellular 824
lac in more or less broken fragments. Throughout the country, how- 438
ever, it is sold mixed, and only at the transit markets are the three kinds separated.
[330] The price per hundred kilograms is from 35 to 42 francs [435]
at Luang-Prabang, from 45 to 48 francs at Pak-Lay, from 47 to 50 francs at Nong-Khay, 42 francs at Khong and Bassac, 62 francs at Pnom-Penh and Cholen, and from 72 to 85 francs at Korat.
Crimson lake is used for dyeing as well as in the preparation of certain colors and varnishes with an alcohol base. A small proportion remains in the country, but the greater part is exported.

3. Cardamom (Mak-Neng).

Cardamom is the fruit of the plant Ellateria cardamomum which 824
grows in the forests but which may be cultivated, as is the case on 314
the plateau of the Bolovens in Laos and in the region of Pursat in [245]
Cambodia. The variety common to all parts of Laos is the great cardamom or bastard cardamom, while that cultivated in Cambodia is the true cardamom or small cardamom, much superior to the first in quality and value.
The plant grows best in the humid forests, and is harvested in August or September. The plant has vast numbers of light seeds, and it takes about eighty or a hundred thousand seeds to make up the weight of one "mune" (about twelve kilograms). The price per

[435] The price per hundred kilograms is from 50 to 54 francs in Luang-Prabang, 62 francs in Pak-Lay, from 62 to 70 francs in Nong-Khay, 50 francs in Cammon, from 75 to 83 francs in Song-Khone, from 66 to 87 francs in Saravane, from 70 to 83 francs in Bassac, from 83 to 95 francs in Khong, 58 francs in Attopeu, from 50 to 83 francs in Stung-Treng, 133 francs in Pnom-Penh, 140 francs in Cholen (1) and from 80 to 120 francs in Korat.

(1) At this market cardamom from Pursat brings from 625 to 830 francs per hundred kilograms.

4. Cinnamon (Cinnamomum zeylanicum. Kai-Hom in Laotian).

The cinnamon tree must have been cultivated at one time in the territory of Vien-Tiane. Then the inhabitants were driven out as a result of foreign incursions and abandoned their gardens, which were gradually invaded by brush. The harvesting of cinnamon has since become a scavenging operation without any form of cultivation. For several years now, doubtless in consequence of the many requests which were made when the Customs service tried to establish a monopoly of this product in Annam, [331] [Illustration] [332] [Blank page] [333] the inhabitants have once more begun to maintain the cinnamon trees and to give them some attention. Plantations have even been started, and this propitious initiative should be encouraged.

5. Indigo (Kok-Kam and Kok-Hom, depending on whether the Indigofera tinctoria or the Indigofera anil is designated).

These two plants are not always scavenging products, since the greater part of Laotian indigo comes from crops grown on the banks of the Mekong and its chief tributaries.

There is also an indigo-bearing liana which grows wild. The Laotians call this "Bouok-Khua".

In Laos the preparation of indigo is extremely simple. The fresh leaves and stalks of the different varieties of indigo plants are put to soak in wooden vats containing water and an acid element, usually the acid of lemons or limes. After a certain time the leaves are removed, then lime is precipitated in the water and the mixture is violently stirred. The lime fixes the dye and is deposited at the bottom of the vats, which are exposed to the air. When the clear water which rises to the surface has been completely evaporated, a hardened mass which is the indigo is left at the bottom of the vat. This product is not exported, but serves only for local consumption. Its price varies between 12 and 15 francs per hundred kilograms.

149: Reinach--270 G-3 (no date) 1901 AM1 Indochina
Laotians AM8

GROUND NUTS. Only the subterranean varieties of ground nuts, or peanuts, are found in Laos. The inhabitants call this plant "Mak-Thoua-Dine," which means, literally, Fruit of the ground bean. Peanuts are not used for their oil, but are eaten boiled, roasted or with certain pastries in which they are incorporated. They are fed to convalescents as a tonic and restorative, doubtless because of their high nitrogen content. 244

COCONUT AND SUGAR PALMS. The former is called "Kok-Mak-Phao" and its fruit is called "Mak-Phao." The second is called "Kok-Mak-Tane" and its fruit the "Mak-Tane." The sugar extracted from the "Mak-Tane" is called "Nam-Tane." 245

These two trees are cultivated almost everywhere in the environs of villages.

Coconuts are consumed on the spot, either fresh or dried. In the latter case their meat is used to make an edible oil which is quite good when newly made, or else it is shredded and then used to make a kind of sugar cream. Coconut meat is one of the constituents of carry.

The number of coconut palms in Laos is not great enough [368] to provide for local needs and still leave any over for export of their pulp, which is known commercially as copra. Sugar palms are used only for the needs of the local population. The sugar which they yield is whiter than cane sugar as extracted by the Laotians, and so the natives give the name of "Nam-Tane" to the crystallized European and Chinese sugar, because of its color, and never apply to it the name "Nam-Oi," which designates their black cane sugar.

BETEL PALMS. Betel palms are grown wherever the altitude permits, and are even found at heights greater than eight hundred meters. [Illustration alongside text here] The betel palm, which is called "Kok-Mak," produces the "Mak" nut with the veined meat which enters into the composition of the national masticatory together with betel, lime, etc. 249 276

When it reaches maturity the betel nut is picked and prepared in two different ways in order to be either consumed on the spot or transported to parts of the country which have none. There is even a small export trade, but so slight that we need only mention it. [348]

It may be preserved whole after the floss envelope from which it is extracted has been dried, or else it may be cut up into [369] thin

249 segments, together with its envelope, while still green. The segments
276 are threaded in groups of sixteen on plant thongs and then gathered in packets of fifty or a hundred thongs. The packets are hung up at home near the hearth, and the smoke gives them a brownish color, dries out the nut completely and soon makes it insect-proof.

438 Since every Laotian, with only a few exceptions, has betel palms
276 around his house, trade in betel nuts takes place only in the large markets, where there are packets of dried nuts which a few small merchants have collected. Within the country these packets are sold according to their number of nuts, and yet statistics give sale prices by weight, at figures varying between twenty and forty francs per hundred kilograms. It is probable that the latter figure applies to whole nuts, and the former to packets of nut segments.

249 BETEL. The betel leaf, which gives its name to the well-known masticatory, is a product of the Piper Betel which is grown everywhere in Laos and for which the trunks of betel palms generally serve as a support. It is to the cultivation of this plant that the Laotians devote the most attention. The soil is manured and weeded, the foot of the plant is surrounded by an earth mound, and the plant itself is protected against animals by a wooden enclosure. The betel palms around which the betel plants climb and twine profit from the care given the latter and generally produce a better harvest than trees which have been left alone. In order to water the betel plants, which often reach a height of seven or eight meters, the natives have devised a bamboo syringe, one end of which has a rounded nozzle pierced by small holes.

245 LAC. The tree on which the insects which secrete sticklac grow is called "Kok-Mak-Thoua-He." It is a biennial of the leguminous family and Acacia genus. Its fruit is a small edible bean, rounded and veined, which is contained [370]in groups of five or six in a soft, semi-parchmented pod. During its two years of life each shrub produces more than a million beans or seeds. A few of these are kept for seed, and the rest are consumed on the spot.

The cultivation of the shrub and of sticklac comprises two operations seeding the "Kok-Mak-Thoua-He" and inducing colonies of coccus lacca to settle on its branches. The aphids of this insect produce the tinctorial matter called "Khang-Deng" or, literally, Red wax.

Seeding and growth of the shrub. The seeds are sowed in April in a lightly forested area, in the natural humus of a sandy clay soil (1). Seven months later, that is to say in October

(1) In southern Laos lac trees are generally found on the embankments of ricefields. This enables the natives to keep watch over them easily and over their fields at the same time.

or November, the shrub has reached a height of about two and a half meters and bears fruit.

Seeding the coccus larvae. In September, in order to induce colonies of coccus lacca to settle on the branches of the young shrub, a small basket of sticklac containing adult insects and larvae which have not yet hatched is hung on the shrub for three days. This is enough time for about a third of the larvae to hatch, and the young aphids immediately spread over the shrub. Then the baskets are placed on another shrub for three days, where the same operation is carried out, then again on a third shrub for the same period. At the end of nine days all the larvae have hatched and three shrubs have been seeded in succession. The young insects spread over the branches to go through a new stage of development and secrete in their turn, when the time comes, the lac which will envelop their own larvae.

It has been noted above that certain varieties of trees also bore coccus colonies of the genus Carteria lacca and that on these the seeding of the insects took place naturally. It is for this reason that we have described this particularity in the section entitled [371] [Illustration] [372] [Blank page] [373] Scavenging. The advantage of the cultivated variety with which we are concerned here is the following: because of the short life span of the "Kok-Thoua-He," its branches are small in diameter; consequently the masses of lac can completely surround them, and when the second yield is harvested the wood left in the middle of the lac weighs less than if it had come from the branches of forest trees.

Harvesting the lac. The lac harvest takes place in March or April. Each shrub produces a yearly average of 1.2 kilograms to 1.5 kilograms of sticklac. The first year it is still malleable and easy to detach from the branches which it surrounds. It has a beautiful crimson color, brighter and lighter than that of the lac harvested the following year. Its commercial value is therefore greater by reason of this characteristic and because of the absence of wood.

After the first harvest a few pieces of lac containing larvae are left on the shrubs so that seeding will occur when they hatch.

The cocci then spread over the branches to form new colonies, just as on the permanent shrubs in the forest.

In March and April of the following year a second harvest is made, and after this the shrub, having completed its stages of development, dries out and dies.

During this last harvest, since the lac adheres with great strength to the branches, it is sometimes necessary to cut the latter above and below the masses of lac, in which the wood remains imprisoned.

We have seen above the various prices of lac on the markets of Laos. As regards the total production of this commodity, we must be content with the approximate figure of 70 to 80 tons per year.

CARDAMOM. Cardamom is hardly cultivated at all in Laos except in one spot, the plateau of the Bolovens. Ban-Da-Sia, a large village of some sixty houses, is the center of production of this seed.

[374] There are two varieties of cardamom, one with a smooth reddish envelope and the other in which the pod is gray and rough.

In order to establish a cardamom plantation a large expanse of land is first cleared. Before the rainy season and when the terrain has been thoroughly cleared, large shoots are planted at regular intervals--every two meters, for example. In the spaces between the shoots rice, peppers or maize are grown. In the second year the shrubs grow and spread and leave less room for other crops. Finally in the fourth year, which is the one in which the shrubs produce, the terrain is nothing but a forest of cardamom. From the fifth year on the yield decreases by half, but remains approximately constant for three years. Then it suddenly decreases still more at about the eighth year, and after ten years the shrub becomes unproductive and the plantation is abandoned. It may be set afire, and after the land has lain fallow for a few years a new plantation may be started in the same spot.

Harvesting is done at the end of the year, towards December. Before the seeds can be marketed they must be dried over a fire for several days.

According to the still highly incomplete information which we possess, the production of cardamom in all of Laos (scavenging and cultivation) may be estimated at about three hundred tons per year.

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435 Here, as a sample, is a table showing cardamom production on the plateau of the Bolovens during the last few years, with purchase and sale prices:

Year	Production in kilograms	Price per hundred kilograms	
		On the plateau	At Pnom-Penh
		Purchase	Sale
		francs	francs
1895	120,000	37.50 to 50	66.20 to 85.60
1896	48,000 to 60,000	50 to 58.30	70 to 93
1897	96,000 to 108,000	50 to 62.50	77.80 to 97.30
1898	270,000	50 to 66.60	85.60 to 136.
1899	216,000	54.10 to 75	77.80 to 136

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231 [375] MULBERRY TREES. There are two kinds of mulberry trees for feeding silkworms in Laos: the annual mulberry and the shrub or perennial mulberry (1). In Laotian the latter is called "Kok-Mone,"

(1) It is no doubt to be identified with the multicauline mulberry and the white or Chinese mulberry.

[311] which may be translated literally as silkworm tree.

The mulberry is grown near villages, on the banks of watercourses. Oftentimes the foot of an arborescent mulberry will even be inundated during the rainy season, and it has been noted that the worms which devour the leaves of these trees are more subject than other worms to the diseases of the species and produce less silk. It is therefore probabl that excess humidity is harmful to the mulberry. But if at the present time most of these shrubs are planted in humid regions, this is due to the fact that in many places the higher ground has been abandoned and the inhabitants have settled in the bottoms of valleys. It will be understood that the natives like to have the gardens of mulberry trees

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289 The amount of paper produced is hardly significant, and is limited to local needs.

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311 TEA. Tea is the most important crop of the Sib-Song-Pahn-Na and the Burmo-Shan States on both banks of the Mekong. The regions of production are included between 21° 30' and 22° 30' N. latitude and between 97° 30' and 99° 40' E. longitude.

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618 The greater part of these regions, that is to say those situated on the left bank of the Mekong, belonged to us by the terms of the 1887 Franco-Chinese treaty of Tien-Tsin. But because of our slowness to occupy these territories England inherited the rights of Upper Burma and ceded them to China, and finally only the two Muong-Hou remained in our possession.

563 Unfortunately, the small tea-growing region left to us is not only the least productive, but also the one in which tea-growing has degenerated and is no longer practiced except by the Khas.

[377] Yet the climate of the Muong-Hou is similar to that of Man-La, which is located thirty kilometers to the west and whose tea has the same reputation as those of I-Hou, I-Bang, Muong-Hing, Muong-Pang and Muong-Yar[illegible], all of which are known as "S'semao and Pou-Eurl Teas." Furthermore, the altitude and configuration of the soil, the nature of the terrain and the varieties of tea plants are all similar in our territory of Muong-Hou and in that of Man-La. But as a consequence of various circumstances and especially of a long interruption in cultivation between 1884 and 1893, most of the tea plants have not been pruned. They have reached a height of more than six meters and the tea which they produce is almost valueless (1).

(1) See Appendix XXVI.

The average production of the whole tea-growing region has been estimated at from 600 to 660 tons. This tea is exported to China, to Burma, to Laos, to Tonkin and to Siam. In 1891 and 1892 France imported a trial shipment of 6,000 kilograms, but the transaction was not repeated because of a rise in transport costs and customs duties which did not leave a large enough profit for the importer.

435 In the regions of production prices vary, depending on quality, between 75 and 150 francs per hundred kilograms.

The teas which come from this region meet with little approval in Europe, because they lack the various aromas which the Chinese

incorporate into the teas which they send abroad. But they appeal to the Chinese and other Orientals, and part of the crop is even set aside and sent as tribute to the court of the Emperor in Peking. 245 [648] [276]

The Shans, the Lus and the Youns use a masticatory called "Mieng" which is composed solely of tea leaves which have been preserved in brine.

PIMENTOS. Since pimento is a much sought-after condiment, and one which is even indispensable to the people of Laos, as to those of neighboring countries, the cultivation of this product is quite widespread. [244 263]

This pimento is of the large, red variety. It is prepared by [378] drying and smoking it, thereby guaranteeing that it will keep. Its name in Laotian is "Mak-Phik." The price of dry pimento varies from 25 to 37 francs per hundred kilograms.

FARMING IMPLEMENTS AND TOOLS USED IN LAOS. We shall conclude this rapid listing of the chief crops grown in Laos by giving a list of the farming implements used in the country. These latter are just as primitive and just as rudimentary as the farming methods, and the Laotians do not make any more effort to improve the ones than to improve the others. 412 241

The plow (Thai). The plow is extremely simple and is the primitive swing-plow formed of a single piece of bent wood. A share or "Mak-Sob-Thai" is fitted to its front end. Sometimes the share is even supplanted by cutting the stick of wood diagonally and hardening it in a fire. Drawn by a buffalo, this tiny plow cannot break the soil to any great depth, and so is used in ricefields only when the soil has been sufficiently softened by the annual inundations.

The harrow (Khat). The harrow is a sort of wooden rake .9 meter long, the teeth of which are made of ironwood or any other very hard wood, "Mai-Lek" or "Mai-Khen-Hine." This rake forms one of the sides of a triangle, the peak of which is harnessed to a buffalo.

The roller (Ham). The roller is the trunk of some hardwood tree, "Mai-Khen-Hine" for example. It has pins over which two shafts fit, leaving space to harness a buffalo.

The sickle. There are sickles of several sizes, which are called either "Kio" or "Lek Kio" without distinction. Sickles are used to cut grasses and rice.

276 have decayed in the ground. To be sure, it should never be forgotten that opium cultivation is a very delicate matter and requires much care and intelligent laborers who are difficult to find in the beginning.

In résumé, this product which is obtained by cultivating poppies brings a high price and is not at all cumbersome, so that even with the present means of transport it can support competition to advantage. The great quantity of opium consumed each year in Indo-China will provide sizeable revenues for Laos, and instead of continuing to buy the drug from the British the colony will sell it at a much more remunerative price.

The quality of Laotian opium is just as good as that of Indian opium. This is a proven fact, and we may therefore forge ahead with complete confidence.

New trials will be made at Khin-Mouak near Luang-Prabang. This is a well-chosen terrain at an altitude of 800 meters where water is plentiful in all seasons of the year and is sufficient to irrigate 200 hectares of poppies. I have had seven lime kilns established there so as to manufacture fertilizer on the spot.

(Report by M. Lussan. Bulletin économique de l'Indo-Chine.)

[152]

APPENDIX XXVI
THE CULTIVATION OF TEA

•245 In the regions of production, the altitudes best-suited to the tea plants vary from 1,000 to 1,800 meters, and the terrain most favorable to them is the side of a mountain.

The tea plant is called "Kok-Tsa" in Laotian and its leaf "Tsa." This is obviously a corruption of the word "Tcha," which has the same meaning in Yunnanese.

Abandoned to itself and not given any care, the plant grows in complete freedom and reaches a height of six to seven meters. The leaves which it produces are hard, and the infusion which it yields has a bad taste and would seem to produce stomach trouble in those who drink it.

The cultivation of these plants consists principally in reducing their size to two meters at the most by encouraging the growth of lateral branches in a horizontal direction. The main objective of this method is to enable a man to reach all parts of the plant and to stimulate the development of leaves by frequent prunings of those branches which are becoming too voluminous. This operation is facilitated by the reduced height of the plant.

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Occasionally, as happens in the Muong-Hou, the rather careless Khas allow the plants to reach a height as great as three meters, but they are then forced to cut them off one meter above ground level in order to obtain leaves which can be utilized.

The important thing in producing a marketable product is constantly to prevent the plant from developing. Thus only those plants destined to supply seeds are allowed to reach the flowering stage.

Seeding and care. The seeds are sowed in holes a few centimeters deep, and in twenty days the seminal leaves of the young plants appear at ground level. The land surrounding the tea plant must be carefully kept up, weeded, worked frequently and rid of [153] all foreign vegetation. Tea plantations appear in the guise of hills where, against the reddish background of the soil, the tea plants aligned and arranged in terraces stand out clearly with their beautiful green foliage.

These plantations must be carefully dressed at least once a year after the rainy season so as to condition the soil which has been compacted by water, restore the terraces and fill the gullies caused by erosion water.

As soon as the plant reaches a height of 20 centimeters, the end of the stalk is pinched in order to force it to grow horizontally out from the foot of the plant.

Yield. Harvesting. Harvests are obtained from the plants from the third year on. In the sixth year the plant is cut down to a height of one meter (two sauks, to be exact, or .9 meter), and two years later it begins to produce utilizable leaves again.

Harvesting goes on continuously from January to December, as the leaves reach the stage of development where they can be used. They are divided into three kinds:

1. The white points, which are the youngest; they are still covered with down;

2. The leaves of a delicate green color, which have reached a middle stage of development;

3. Those which are darker green, somewhat thicker and larger than the above. Blends are created with these different kinds of leaves by varying the amounts of one kind or another and by using a greater or lesser quantity of white points, thereby making up the three grades in which the tea is sold.

The following table gives the composition of each of these blends: